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(54) Title: CHEESE PRODUCTS

(57) Abstract: The present invention relates to a composition and a method of preparing cheese products with a suitable moisture level. The cheese products that have been formed using the composition are characterised with an improve at least one of aroma, flavour, mildness, consistency, texture, syneresis, body, mouth feel, firmness, viscosity, gel fracture, whey off, structure and/or organoleptic properties, nutrition and/or health benefits. In particular, the present invention provides a composition comprising a starter acidification micro-organism and an EPS fermentation culture comprising a viable micro-organism an enzyme produced by said micro-organism and an exopolysaccharide (EPS) produced by the activity of said enzyme.